



Australian Government

SITHCCC011 Use cookery skills effectively

Release: 1

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Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to use a range of cookery skills during service and production periods. The unit integrates key technical and organisational skills covered in individual units and focuses on the way these must be applied in a commercial kitchen.

The unit applies to hospitality and catering operations, including restaurants, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential caterers, in flight and other transport caterers, and event and function caterers. It applies to individuals who prepare a range of food items using standard recipes, but who may not be fully qualified cooks. Styles of menus may be classical, contemporary or ethnic and may be formal or informal according to organisational requirements.

This unit underpins the more advanced integrated unit: SITHCCC020 Work effectively as a cook, which applies to qualified cooks.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

Competency Field

Commercial Cookery and Catering

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes.

1. Organise and prepare for food service or production.

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- 1.1. Calculate ingredient quantities according to recipes and specifications.
- 1.2. Prepare a job checklist for food preparation and service that

- is clear, complete and appropriate to situation.
- 1.3. Follow instructions about menu requirements and job roles.
 - 1.4. Follow a work schedule to maximise efficiency, taking into consideration roles and responsibilities of other team members.
 - 1.5. Complete **food organisation and preparation** according to different food production and service requirements.
2. Cook menu items for food service or production.
 - 2.1. Select and use appropriate commercial equipment to produce menu items in line with manufacturer specifications.
 - 2.2. Cook menu items according to menu type and service style, using appropriate cookery methods.
 - 2.3. Work cooperatively as part of a kitchen team.
 - 2.4. Follow workplace safety and hygiene procedures according to organisational and legislative requirements.
 - 2.5. Maintain cleanliness and tidiness of the work environment.
 3. Complete end of shift requirements.
 - 3.1. Complete **end of shift procedures** according to organisational practices.
 - 3.2. Store food items appropriately to minimise food spoilage, contamination and waste, and label according to organisational procedures.
 - 3.3. Participate in post-shift debrief or handover.

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	locate information in production instructions, task sheets in work schedules, and standard recipes.
Writing skills to:	write a list of tasks to be completed as part of the food production process.
Numeracy skills to:	measure familiar quantities of ingredients using simple measuring instruments.
Problem-solving skills to:	respond to problems in the preparation and cooking process.
Learning skills to:	identify organisational requirements that apply to own and workplace safety, productivity and hygiene procedures.
Teamwork skills to:	work cooperatively with others to support timely and quality food

- service
- work safely in the kitchen, supporting a safe environment for self and others.
- Self-management skills to:
 - respond to multiple demands simultaneously to support live service and production period
 - deal with pressure of work and kitchen conditions.
- Technology skills to:
 - use a range of commercial kitchen equipment when preparing different menu types based on standard recipes.

Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

Food organisation and preparation must include:

- cleaning and preparing vegetables and other ingredients
- preparing and portioning food types, ingredients and dishes
- selecting and using service-ware and equipment.

End of shift procedures must include:

- cleaning procedures
- post-shift debrief or handover
- preparing work area for the next food service or production period
- restocking
- storing food items
- updating stock inventory.

Unit Mapping Information

SITHCCC207 Use cookery skills effectively

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>